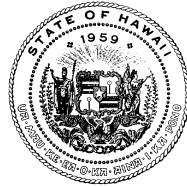


SCR112 / SR82

Measure Title:	URGING THE DEPARTMENT OF HEALTH TO WORK WITH THE HAWAII RESTAURANT ASSOCIATION TO ESTABLISH INDUSTRY STANDARDS TO ADDRESS CERTAIN UNSANITARY FOOD HANDLING CONDITIONS IN FOOD ESTABLISHMENTS AND ADOPT RULES.
Report Title:	DOH; Food Handling; Resolution
Description:	
Companion:	HR28
Package:	None
Current Referral:	CPH
Introducer(s):	BAKER, GABBARD, K. RHOADS, S. Chang, Fevella, Ihara, Keith-Agaran, Kidani, Moriwaki, Nishihara, Wakai



STATE OF HAWAII
DEPARTMENT OF HEALTH
P. O. Box 3378
Honolulu, HI 96801-3378
doh.testimony@doh.hawaii.gov

Testimony in OPPOSITION to SCR112
URGING THE DEPARTMENT OF HEALTH TO WORK WITH THE HAWAII
RESTAURANT ASSOCIATION TO ESTABLISH INDUSTRY STANDARDS TO
ADDRESS CERTAIN UNSANITARY FOOD HANDLING CONDITIONS IN FOOD
ESTABLISHMENTS AND ADOPT RULES

SENATOR ROSALYN H. BAKER, CHAIR
SENATE COMMITTEE ON COMMERCE, CONSUMER PROTECTION, AND HEALTH
Hearing Date: March 21, 2019 Room Number: 229
9:00am

1 **Fiscal Implications:** None

2 **Department Testimony:** The department opposes this resolution.

3

4 Hawaii Administrative Rules (HAR) Chapter 11-50, Food Safety Code was adopted on
5 September 1, 2017 and includes all provisions requested in this resolution. The department has
6 worked with the Hawaii Restaurant Association and many other industry food groups in the
7 adoption of HAR Chapter 11-50.

8

9 The Conference for Food Protection is a non-governmental organization composed of
10 representatives from the food industry, academia, Centers for Disease Control and Prevention
11 (CDC), the U.S. Food and Drug Administration's (FDA) Center for Food Safety and Applied
12 Nutrition (CFSAN), as well as state and federal regulators that meet biennially to address current
13 food science and technology and incorporates that information in what is known as the U.S.
14 Public Health Service FDA Model Food Code (Food Code). HAR 11-50 makes Hawaii one of
15 the nation's food safety leaders in adopting the 2013 FDA Model Food Code nearly verbatim
16 which is one of the most current science-based food regulatory rules in the nation. The
17 regulations in most states are still based on the 2005 or 2009 version of the FDA Model Food
18 Code.

1 In addition to the adoption of the 2013 FDA Model Food Code, the department has also
2 introduced a highly visible placarding program and a public web-site to access all inspections of
3 food establishments.

4
5 In FY18 the Food Safety program conducted over 16,000 routine inspections which revealed
6 over 12,000 food safety violations. The program achieved a remarkable 99.99% voluntary
7 compliance in correcting these violations without litigating the solution through permit
8 suspensions and/or fines, saving taxpayers costly and counter-productive court costs, but more
9 importantly, it has ensured public health and safety by assuring proper food handling practices
10 are being conducted in all food establishments.

11
12 Thank you for the opportunity to testify on this measure.



Keli'i Gouveia, Chairman – Duke's Waikiki **Tom Jones, Incoming Chair** – Gyotaku
Tammy Fukugawa, Vice Chair – TS Restaurant **Dirk Koeppenkastrup, Secretary** – IL Gelato Hawaii
Michael Miller, Treasurer – Tiki's Grill & Bar **Tyler Roukema, Past Chair** – Outrigger Canoe Club

Sheryl Matsuoka, Executive Director **Leila Morinaga**, Executive Assistant **Holly Kessler**, Director of Membership Relations

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03-19-19

To Whom It May Concern,

Re: SR82

The Hawaii Restaurant Association is very interested in working with the Department of Health to establish industry standards that will address certain unsanitary food handling procedures in food handling establishments and assist in the adoption of our industry rules.

Mahalo,

Sheryl Matsuoka
Executive Director

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